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DIALOG(R) File 351:Derwent WPI

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010705458 \*\*Image available\*\*

WPI Acc No: 1996-202413/199621

XRAM Acc No: C96-064032

Coated cereals and almonds for decoration of cakes and pastries - uses a tasteless and smell-free digestible cladding which increases the range of possible uses, e.g. milk protein, starch or albumen

Patent Assignee: LIGHTIES SA (LIGH-N)

Inventor: NOUVELLON M M E

Number of Countries: 001 Number of Patents: 001

Basic Patent:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
FR 2725113	A1	19960405	FR 9411285	A	19940921	199621 B

Priority Applications (No Type Date): FR 9411285 A 19940921

Abstract (Basic): FR 2725113 A

Confectionary prod. comprises graded nuts or other hard material (45) in a regular geometrical shape, each particle representing a mouthful and surrounded by a coating which is invisible, tasteless and without smell.

Also claimed is a mfg. process where the material is spread out and covered with a digestible liq., the separate particles are placed in moulds (29) with pressure to dry and compress them and the moulds are emptied to give a dry, non-stick prod. which is the size of a mouthful.

USE - The system can be used for the prodn. of e.g. coated almonds and cereals for the decoration of cakes and pastries.

ADVANTAGE - The prod. has no additional flavouring due to the coating, and this increases the range of applications.

Dwg.1/3

Title Terms: COATING; CEREAL; ALMOND; DECORATE; CAKE; PASTRY; TASTE; SMELL; FREE; DIGEST; CLAD; INCREASE; RANGE; POSSIBILITY; MILK; PROTEIN; STARCH; ALBUMEN

Derwent Class: D13

International Patent Class (Main): A23P-001/02

International Patent Class (Additional): A23L-001/36; A23P-001/10

File Segment: CPI

Manual Codes (CPI/A-N): D03-E02; D03-E03; D03-E06

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002040445

WPI Acc No: 1978-53496A/197830

Low calorie marzipan paste for confectionery, cakes and pastry - contains soya treated to remove bitterness and inactivate trypsin inhibitor and swollen with water

Patent Assignee: SPECIAL FOOD CORP (SPEC-N)

Number of Countries: 006 Number of Patents: 007

Basic Patent:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
BE 864949	A	19780717				197830 B

Priority Applications (No Type Date): DE 2712269 A 19770321

full text  
attached